FOLLY 2021



VINEYARDS

The grapes for Montes Folly grow on the steepest hillsides of our Finca de Apalta estate, where the Syrah has adapted best and found equilibrium between fruit yield and vegetative growth. The soils are of granite origin and consist primarily of eroded rock from the mountain chain above; they are rather thin and poor in organic matter, with good drainage that encourages the roots to explore the entire profile, in search of water. We also find a high proportion of angular stones and a low clay content. This all results in plants producing low yields of grapes with tremendous concentration and character.
The vines were planted at a density of 5,555 plants/hectare (2,250 plants/acre) and are double Guyot trained to yield approximately 3.5–4.0 tons per hectare (1.4–1.6 tons per acre). Leaves closest to the bunches are carefully removed in early January to provide better ventilation for the grapes and help them ripen slowly, evenly, and healthily, with good levels of natural acidity and pH.

HARVEST

March 15 to April 16. We came out of a relatively dry winter after rains that fell in concentrated bursts, amounting to 300 mm at our Apalta estate and around 200 mm in Marchigue. Well-managed water availability allowed us to sustain our vineyards until the grapes were harvested, without them experiencing periods of stress. Budburstand fruit set occurred at the expected times and in the anticipated manner (with no spring frost), ensuring the future availability of high-quality clusters. Once veraison finished, significant rain fell in the Central Region, necessitating extensive vineyard work to ventilate and drythe fruit quickly. We responded promptly, which allowed us to harvest healthy, superior-quality grapes. After the February rains, March was notably cool and cloudy, delaying ripening and resulting in fruit with greater concentration of colour and aromas at the start of the harvest. This began a few days later than in 2020and extended for more than three weeks, until mid-April, clearly marking this harvest as one of the freshest in recent years.

VINIFICATION

Harvest began when grape flavours were at their optimum, which can be difficult to judge with this variety. Harvesting was done by hand, ensuring the delicate handling of bunches and grapes, which were then in prime condition during their transport to the winery at Apalta. The building design adheres to the philosophy of feng shui. Grapes are processed on the top storey, before gravity delivers them into their fermentation tanks below. Bunches underwent selection before destemming. Then individual grapes were checked and chosen, with underripe or dried berries discarded. Only grapes in optimal conditions continued to a cool maceration at 10 ºC for 5–7 days. Selected yeasts were then added to ensure successful fermentation, while also allowing us to preserve varietal character. Fermentation took between 12 and 15 days, at temperatures of 26º–29 ºC. The objective was to obtain wines with good body that also retain all the positive characteristics obtained from the skins. The wine was then drained and separated from the skins, then racked into both new French oak barrels (70%) and second- and third-use (30%) barrels, wher it remained for 14–18 months prior to bottling.

TASTING NOTES

The wine presents a deep red colour, with violet hues. The aromas are intense, with much complexity gained from ageing in barrel and then in bottle. Notes of ripe black fruit, plum syrup, and jam are perceived. Its fruity aromas harmonize well with those derived French oak barrels, such as caramel, toasted hazelnuts, nutmeg, and soft touches of coffee. The palate is very complex, with great body, good freshness, and balance, all in harmony with its multiple aromas.

BASIC ANALYSIS

Alcohol	15%
pH	3.5
Total Acidity (H_2SO_4)	3.7 g/L
Volatile Acidity ($C_2H_4O_2$)	0.57 g/L
Residual Sugar	3.7 g/L
Free SO_2	37 mg/L

TECHNICAL SHEET

Denomination of Origin: Apalta Valley, Colchagua.
Clone selection: 99, 100, 174, 300 and 470.
Filtering: Lightly filtered through 3-micron membrane filters.
Vineyard yields: 3.5 – 4.0 tons per hectare (close to 1.4–1.6 tons per acre) .
Grape variety: 100% Syrah.
Barrel ageing: 18 months in French oak barrels – 70% new.

SUGGESTIONS

Cellaring recommendations: Store in a cool, dry place, away from sources of light.17°-19°C.
Cellar up to 20 years
Recommended serving temperature: 17–19 ºC
Decanting: Recommended, for at least 1 hour.
Food Pairing: Highly recommended with red meats, lamb, veal and pork chops.